

ABSTRACT OF THE DISCLOSURE

This invention provides a method of making Amazake with using germinated brown rice as a main raw material, adding water to Koji (malted rice) made from this germinated brown rice, making it fermented at fixed temperature and time and crushing or smashing the made Amazake, which makes it possible to contain bran layer and embryo of germinated brown rice which contributes for the health to improve, make it easy to drink and makes it possible for people to effectively absorb the nutrition germinated brown rice contains.